

FOOD & WINE

These Will Be the 25 Biggest Dining Trends in 2022, According to Chefs

Fermented drinks, preserved foods, and potato milk will all be on the menu next year.

By **Regan Stephens** | December 09, 2021



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As 2020 came to a close, vaccines were on the horizon and an end to the pandemic felt like it might finally be in sight. So when we asked chefs to tell us what trends they anticipated for the new year, some predicted joyful, special occasion dining would come back with a bang. Many also told us, for worse and occasionally better, all the ways COVID-19 altered their businesses—from the ingredients they used in their dishes to how, when, and where they were serving them.

Fast-forward a year, and though much has changed—vaccines are here! So are variants—the industry is still feeling the impact from the pandemic, in the form of supply chain issues, staffing shortages, and general burnout. But there also have been massive innovations—and hopefully more to come—in how we operate restaurants and eat at them.

We asked chefs their restaurant predictions for 2022, and here's what they had to say.

Alcohol-free cocktails will keep booming ...

"I'm not much for following food trends because I believe excellent food never goes in and out of style, but one item I predict seeing more of in 2022, however, is alcohol-free crafted cocktails. There are so many creative ways to present a drink that have nothing to do with alcohol like vodka or gin, whether using tinctures, fermented ingredients or otherwise that can give a drink a great depth of character, no alcohol required." – *Gavin Fine, co-founder of Fine Dining Restaurant Group, including The Bistro at The Cloudveil in Jackson Hole*